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## Gresham Hotel, Menu

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# Gresham Hotel, Dublin.



## CARAFE WINES -

White Bordeaux  
Chateau & Grosse  
Red Burgundy  
Bordeaux Pinot & Pinot  
Carafe 12/6 & Carafe 8/6

## DRAUGHT GUINNESS

1/2 Half Pint

## Bill of Fare

### CARVED FROM THE TROLLEY

ROAST PRIME RIB OF BEEF  
Horseradish Cream  
Mashed Turnips, Boiled Cabbage,  
Jacket Potatoes Gresham Style 10/6  
AVAILABLE AT LUNCH TIME ONLY.

### Hors d'Oeuvres

Caviar Volga 30/0  
Smoked Rainbow Trout, Horseradish Cream 8/6  
Hors d'Oeuvres 5/6 Smoked Eel 5/6  
Galway Bay Oysters (1/2 doz.) 5/6

Smoked Salmon 8/6  
Dublin Bay Prawn Cocktail 8/6  
Pile De Fesse Gras en Aspic 18/6  
Pile Maitre 5/6

6 Escargots:  
Chablaisienne or Bourguignonne 6/6  
Lobster Cocktail 8/6  
Oysters Rockefeller (1/2 doz.) 8/6

### Soups

Clear Onion 3/-  
Chicken Broth 2/6  
Cream of Mushroom 3/-

Consommé Madrilène 2/6  
Kidney Soup 3/0

Cream of Tomato 2/6  
Petite Marmite 3/6

### Omelettes and Eggs

Omelette Fines Herbes 5/6  
Eggs en Cocotte Florentine 4/6

Mushroom Omelette 5/6  
Eggs au Plat Portugaise 3/6

Gresham Omelette 5/6  
Egg en Cocotte à la Creme 3/6

### Fish

Fillet of Sole Caprice 11/6  
Cooked in butter and garnished with lemon and capers.

Fillet of Sole Fraite Du Mer 12/6  
Cooked in white wine, shallots and fish stock, served  
with cream sauce, garnish garnished with capers,  
green peas, etc.

Sole Colbert 12/6  
(Dressed in butter, fried in the bone, served  
and filled with Maitre d'Hotel Sauce.)

Fillet of Sole Gresham 14/6  
Cooked in white wine, shallots & fish stock, and  
dressed with butter, garnished with lemon and capers.

Lobster Salad & Mayonnaise Sauce 18/6

Lobster Americaine 19/6  
Cooked in butter with chopped shallots, garlic with  
leeks and Maitre wine, served with cream sauce  
with chopped tomatoes and capers.

Fried Fillet of Plaice & Tartare Sauce 8/6  
Grilled Sole on the Bone 12/6

Dublin Bay Prawns Provincial 13/6

Prepared in house, roasted, broiled, fried, served with stuffed tomatoes, and company potatoes.

**Supreme of Chicken Gourmet 15/6**  
(Cooked in butter, roasted with truffle, chicken bouillon, garnished, served with supreme sauce, hot bread)

**Entreente Minute Chateaux 12/6**  
(Cooked in butter, roasted with truffle, chicken bouillon, garnished with herbs, cream and asparagus)

**Minute Steak 9/6 Porterhouse Steak**  
**Whole Spring Chicken (2 persons) 22/6**  
**Half Roast Duckling & Apple Sauce 16/6**  
**Roast Pheasant**

**ROAST BEEF SANDWICH 9/6**  
(Served on whole meal bread with lettuce, tomato, pickles and house-made, served hot)

(Dressed in egg and cheese, broiled, garnished, served on grilled lamb and hot pickles, served hot)

**Supreme of Pheasant Normande 15/6**  
(Wing of pheasant, stuffed with rice, served in butter, with small apple and dumplings to be eaten)

**Chicken au Casserole Grande Mère 13/6**  
(Cooked in butter, roasted, in casserole with rich tomato sauce, garnished with stuffed mushrooms, baby carrots, Potatoes)

## Roast and Grills

(2 persons) 25/- Sirloin Steak 11/6  
Mixed Grill 10/5 Double Sirloin  
Half Spring Chicken and Ham 12/6  
Grilled Loin Chop 11/6

## Special Sandwiches

**HAMBURGER SANDWICH 8/6**  
(Roasted beef, ketchup, onion & lettuce, served hot)

Large in 1/2 lb. 12/6  
(Served with egg and tomato sauce, hot in butter, garnished with sliced tomato, lettuce, hot rolls, white of egg and chopped tomatoes)

**Turnedo Rossini 17/6**

(Filled in hot cooked in butter, served in tomato, lettuce, white of egg, on top roasted with Mashed Potato Sauce)

**Supreme of Chicken Alexandra 14/6**  
(Roasted in butter, sliced in tomato on top, garnished with Mashed potato, garnished with asparagus, hot, served with butter)

**Point Steak 10/6 T-Bone Steak 14/6**  
**Whole Spring Chicken with Roquefort butter 15/6**  
**Grilled Pork Chop with Apple Sauce 10/6**  
**Grilled Goulets 11/6**

**CLUB SANDWICH 10/6**  
(Roasted beef, chicken, lettuce, tomato, hot egg, served hot)

## Cold Meats

**Roast Ribs of Beef 8/6 Limerick Ham 6/6**  
**Roast Chicken & Ham 12/6**

**Chicken Mayonnaise 12/6 Oxtongue 5/6**

## Vegetables

**POTATOES: Mashed 1/0, Boiled 1/0, French Fried 1/6, Sauté 1/6, Lyonnaise 2/0**  
**Candied Carrots 2/6 Cauliflower: Mornay or with Cream Sauce 2/6d**  
**Onions: French Fried 2/6, Sauté 2/0 Celery: braised or au gratin 3/-**  
**Broccoli with Hollandaise Sauce 3/6 Endive Ardennaise 3/6**  
**Mushrooms 3/0 Battered French Beans 3/6**

## Salads

**Salad in Season 3/6 Salad Italienne 6/0 Tomato Salad 3/0 Mixed Salad 3/0**  
(Lettuce, tomatoes & tomato) (Lettuce in butter, tomato, onion, dressing, with lettuce, tomato, hard-boiled egg & cucumber served with French dressing & served with mayonnaise) (Lettuce, tomatoes and lettuce) (Lettuce, tomato, egg, dressing)

**Choice of Dressings: - French, Thousand Island, Mayonnaise**

## Sweets

**Fruit Salad & Cream 4/6 Assorted Green Ice 2/0 Selection from Sweet Trolley 5/6**  
**Cream Caramel 3/6 Banana Split Americaine 3/6d Crepe Suzette 6/6d**  
**Meringue Glacé 3/0 Green 1/6d Fruit Flan 3/6d Apple Pie à la Mode 3/6**  
**Coffee 1/6 Coca Coffee 2/0 Assorted Cheeses & Biscuits 2/6d Pineapple Flambé Au Kirsch 5/6**  
**Rolls & Butter 6d**

A Service Charge of 10% is added to all bills in lieu of gratuity. No further gratuity.

THE CHEF WILL BE PLEASED TO PREPARE SPECIAL DISHES TO ORDER

If you are expecting a telephone call please inform the Telephone Department.